ADELAIDA

PINOT NOIR ESTATE 2017

ADELAIDA DISTRICT · PASO ROBLES

Spiced cranberry, vanilla extract, black pepper AROMA

Bing cherry, blackberry, nutmeg and vanilla **FLAVOR**

FOOD Roasted pork loin with herbs and fennel; Filet mignon

PAIRINGS carpaccio; Wild mushroom and burrata bruschetta

VINEYARD HMR Estate Vineyard | 1580 - 1735 feet

DETAILS Calcareous Limestone Soil

Adelaida's 33-acre HMR vineyard, established in 1964 is the oldest continuously farmed Pinot Noir vineyard in the Central Coast. Located in a coastal moutain valley within the Santa Lucia Ranges, a cooler site more suitable for this delicate variety. Naturally unstable, Pinot Noir is prone to natural mutations of the vine DNA, over 30 clones have been identified. The old vines of HMR form a unique vineyard mix lacking a specific clonal variety, and we have chosen not to do DNA testing as to enjoy the mystery of the past. The HMR designation indicates what the wine making team deems to be the best barrels produced during the vintage. 2017 brought late winter storms with a warming spring and an early bud break. This was a labor-intensive year for the in-house vineyard crew, utilizing organic famring protocols. Late summer heat led to low yields of concentrated small clusters. The Pinot Noir harvest, the fruit was de-stemmed and optically sorted followed by traditional foot treading. The resulting must, which included 15% whole clusters, finished its fermentation in concrete vats using indigenous yeast cultures enhanced by juice pump-overs and daily punch downs. Final maturing in barrels lasted 15 months using French oak (27% new).

Bottled with Stelvin screw caps, the 'Estate' is meant for current drinkng. This Pinot Noir shows a heartier side than previous vintages. It is fruit forward with smooth tannin and a crisp acidity. Classically representing aromas of Bing cherry, black raspberry, cranberry and baking spices. This is coupled with flavors of earthy blackberry, showcasing light oak and a dry fresh finish. Drink now through 2023.



VARIETAL Pinot Noir 100%

COOPERAGE

Aged in 27% new French oak, 73%

neutral French oak for 15 months

ALCOHOL 14.1%

HARVEST DATE 8/25/17 - 9/27/17

CASES 803

RELEASE DATE February 2019

RETAIL \$35.00